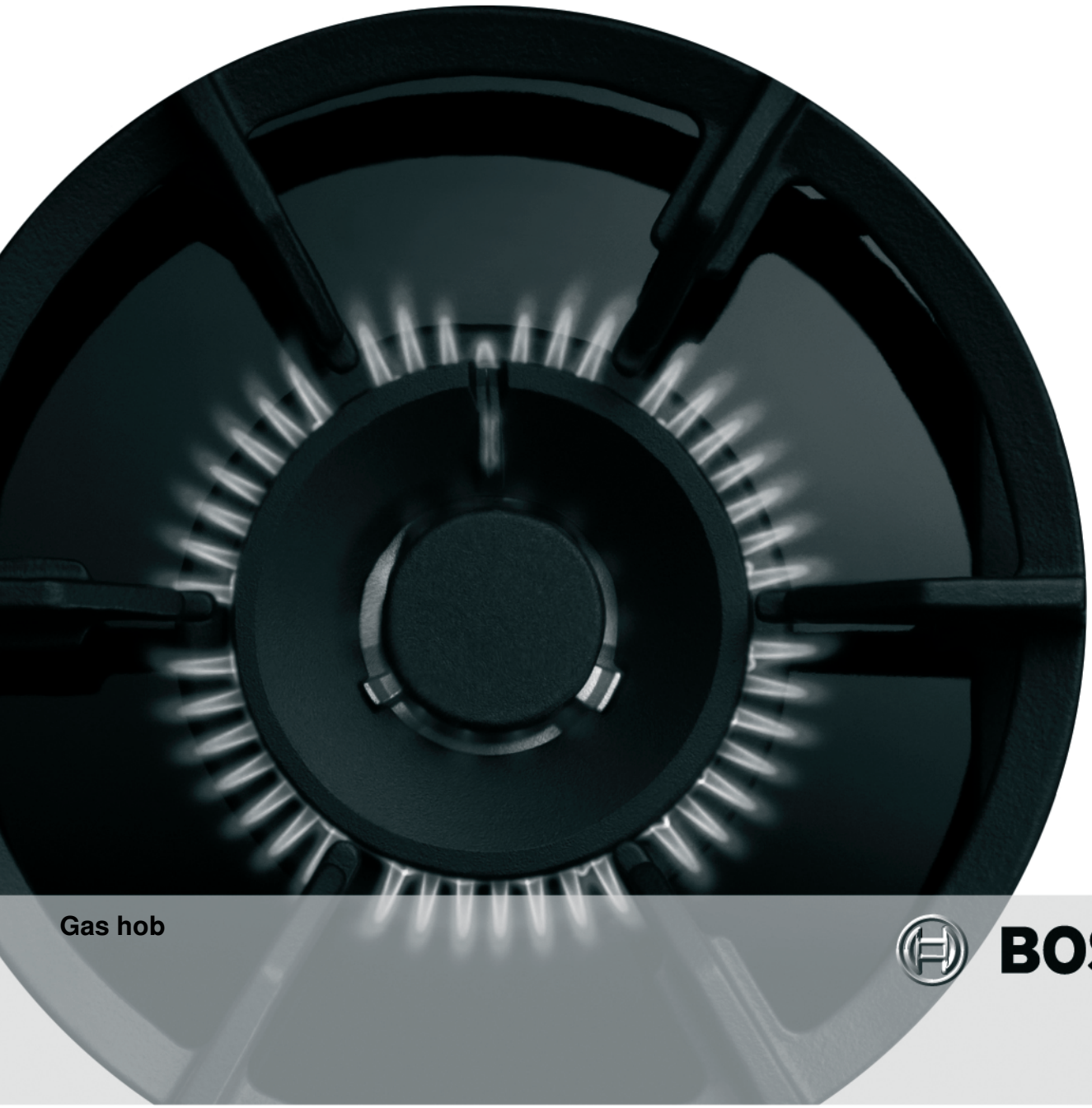

Gas hob

BOSCH

[en] Instruction manual

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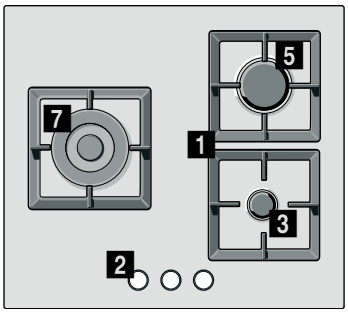

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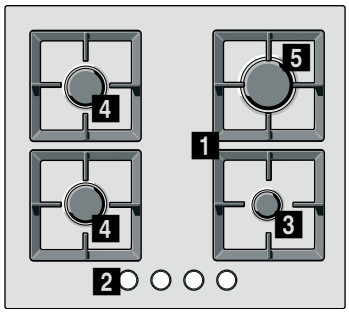

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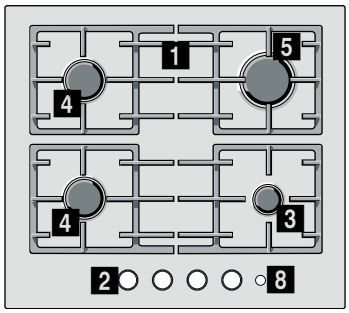

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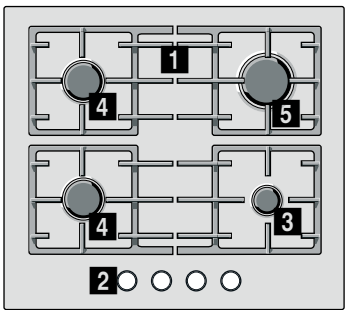
PPP6..C8.. **PPP6..C9..**



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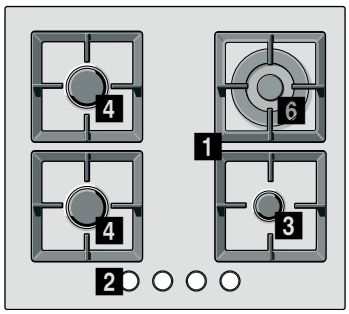

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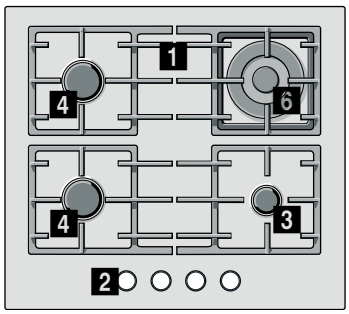

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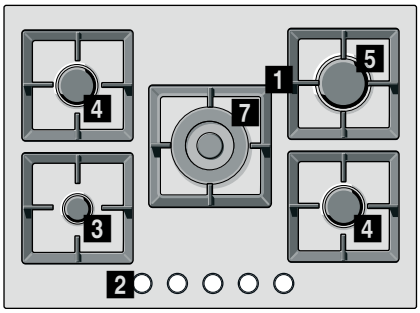

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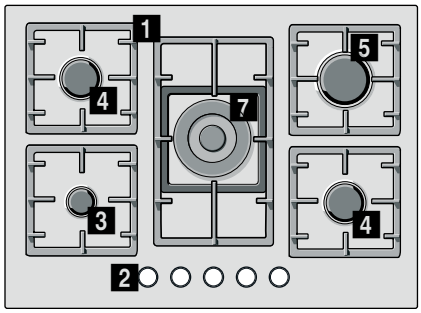

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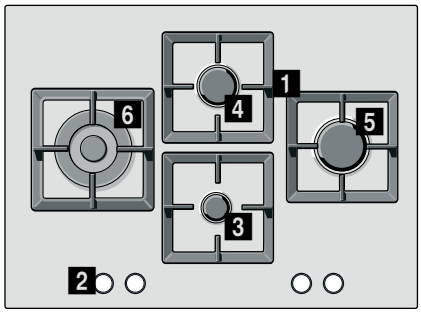

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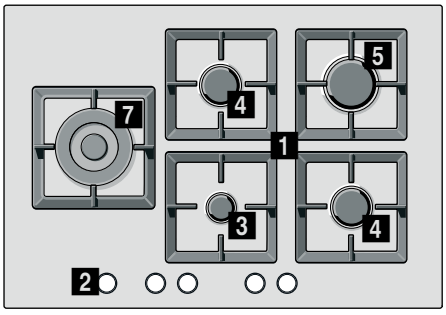

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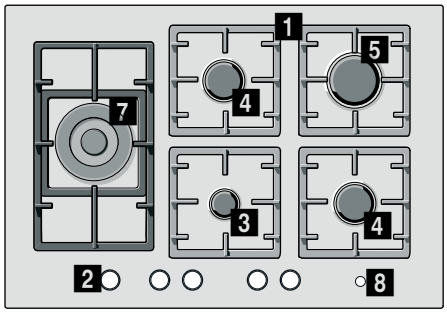

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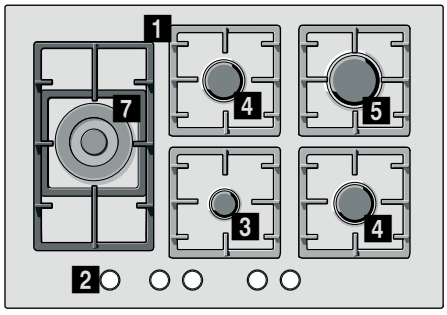

1 Pan supports
2 Control knobs
3 Auxiliary burner (up to 1 kW)
4 Semi-rapid burner (up to 1.75 kW)
5 Rapid burner (up to 3 kW)
6 Double-flame wok burner (up to 3.3 kW)
7 Triple-flame wok burner (up to 4 kW)
8 Main Switch

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Additional information on products, accessories, replacement parts and services can be found at **www.bosch-home.com** and in the online shop **www.bosch-eshop.com**

⚠ Safety precautions

Read these instructions carefully. Reading these instructions will enable you to use your appliance safely and effectively.

All operations relating to installation, regulation and conversion to other types of gas must be carried out by an authorised installation engineer, respecting the applicable regulations, standards and the specifications of the local gas and electricity providers. You are recommended to contact the Technical Assistance Service to convert to another type of gas.

Before installing your new hob, ensure that it is being installed according to the assembly instructions.

This appliance can only be installed in a well-ventilated place in accordance with existing regulations and ventilation specifications. The appliance must not be connected to a combustion product removal device.

The place in which the appliance is installed must have fully-functioning ventilation, in accordance with the regulations.

This appliance has been designed for home use only, not for commercial or professional use. This appliance cannot be installed on yachts or in caravans. The warranty will only be valid if the appliance is used for the purpose for which it was designed.

Do not subject the appliance to draughts. These might blow out the burners.

This appliance leaves the factory set to the type of gas that is indicated on the specifications plate. If this needs to be changed, please consult the assembly instructions.

Do not tamper with the appliance's interior. If necessary, call our Technical Assistance Service.

Keep the operation and installation instructions and provide them along with the appliance if it is passed on to another user.

Do not remove the appliance from its protective packaging until it is installed in the unit.

Do not switch on the appliance if it is damaged in any way. Contact our Technical Assistance Service.

The surfaces of cooking appliances heat up during operation. Care must be taken when using these appliances. Keep children well away from this appliance.

This appliance is only intended for cooking purposes, not as a heating system.

Fat or oil which is overheated can catch fire easily. Do not leave oil or fats to heat up unattended. If oil or fats do catch fire, never use water to put the fire out. Risk of burns! Put the fire out by covering the pan with a lid and switch off the hotplate.

In the event of a malfunction, turn off the appliance's gas and electricity supply. For repairs, call our Technical Assistance Service.

If one of the control knobs will not turn, do not force it. Call the Technical Assistance Service immediately, so that they can repair or replace it.

Pans which are damaged, are not the right size, hang over the edge of the hob or are not positioned correctly can cause serious injuries. Follow the advice and warnings provided relating to the cooking pans.

While using your hob, prevent any draughts and do not spill any cold liquids on it, as this may cause the glass to break.

Do not clean the hob using a steam cleaner. Risk of electrocution!

This appliance is class 3 type, according to the EN 30-1-1 regulation for gas appliances: built-in appliance.

Do not store or use corrosive chemicals, steamers, inflammable materials or non-food products below or near this domestic appliance.

This appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental capacities, or lack of experience and knowledge, unless they are supervised or have been given instructions on how to use the appliance by a responsible adult.

Never leave the appliance unattended during operation.

The graphics in this instruction manual are given as a guide only.

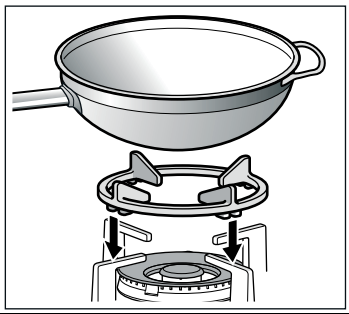
The manufacturer is exempt from all responsibility if the requirements of this manual are not complied with.

Your new appliance

Page 2 shows an overall view of your new appliance as well as the burner power.

Accessories

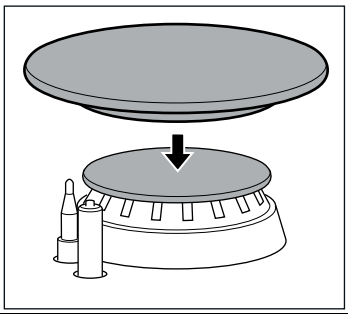
The following accessories can be purchased from the Technical Assistance Service:



Additional wok pan support

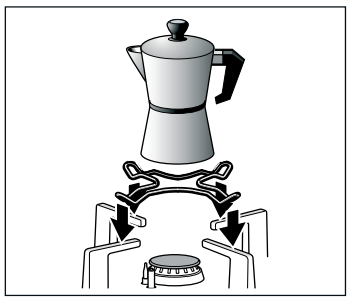
Only for use on wok burners with pans with a round base.

The additional wok pan support should be used to prolong the appliance's useful life.



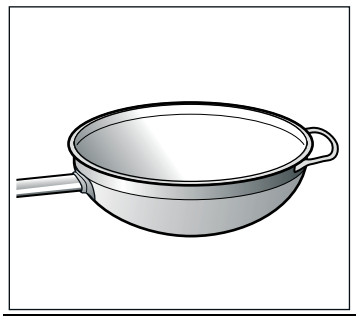
Simmer Cap

Lid specially designed to cook at minimum power. For its use, the Simmer Cap needs to be placed on the auxiliary burner cap.



Additional coffee maker support

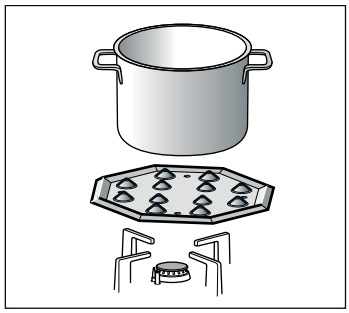
Only for use on the auxiliary burner with pans which are no more than 12 cm in diameter.



Wok pan

The wok pan diffuses intense heat uniformly, so that the food is cooked in less time and using less oil.

Always follow the manufacturer's instructions when cooking with a wok pan.



Simmer Plate

This accessory has been designed to reduce the level of heat at the lowest power setting.

Place the accessory directly on the pan support with the cones facing upwards, never directly over the burner. Centre the pan over the accessory.

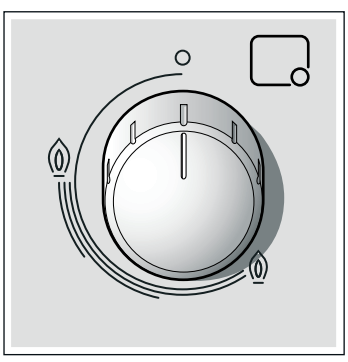
Code

HEZ298126	Additional wok pan support: cast iron (3.3 kW)
HEZ298127	Additional wok pan support: cast iron (4 kW)
HEZ298110	Additional wok pan support: steel enamel (3.3-4 kW)
HEZ298114	Additional coffee maker support
HEZ298105	Simmer Plate
HEZ298128	Simmer Cap
HEZ298103	Wok pan

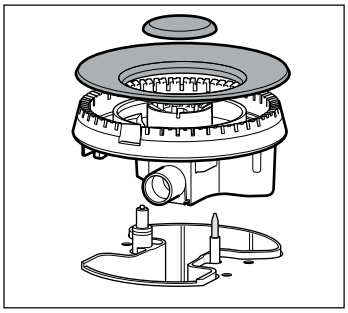
The manufacturer accepts no liability if these accessories are not used or are used incorrectly.

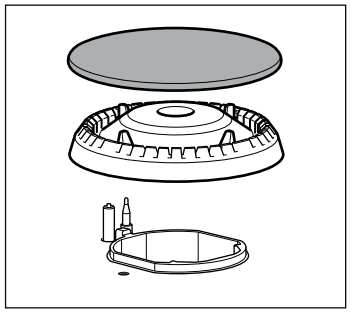
Gas burners

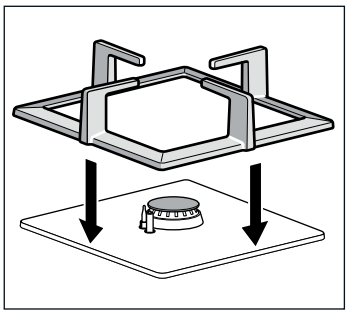
There are indications to show which burner each control knob operates.



It is essential to ensure that all the burner parts and pan supports are correctly installed for the appliance to work correctly.







Switching on manually

1. Press the chosen burner control knob and turn it anticlockwise to the required setting.
2. Use any type of lighter or flame (cigarette lighter, matches, etc.) and bring it close to the burner.

Switching on automatically

If your hob can be switched on automatically (ignition sparkers):

1. Press the chosen burner control knob and turn it anticlockwise to the maximum power setting.
   While the control knob is still pressed down, sparks are produced on all burners. The flame ignites.
2. Release the control knob.
3. Turn the control knob to the required setting.

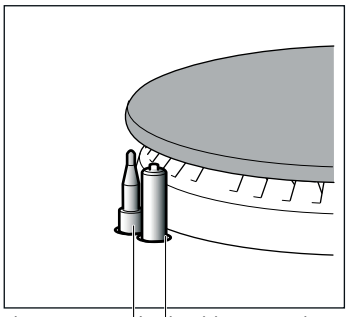
If it does not come on, turn the control knob to the off setting and repeat the steps above. This time, press and hold the control knob for longer (up to 10 seconds).

⚠ Risk of deflagration!

If after 15 seconds the flame does not ignite, switch off the burner and open a nearby window or door. Wait at least one minute before trying to switch the burner back on.

Safety system

Depending on the model, your hob may have a safety system (thermocouple) that prevents the flow of gas if the burners accidentally switch off.



thermocouple ignition sparker

To ensure that this device is active:

1. Switch on the burner as usual.
2. Without releasing the control knob, press and hold it down firmly for 4 seconds after lighting the flame.

Switching off a burner

Turn the corresponding control knob clockwise to the 0 setting.

Power levels

The progressive control knobs can be used to control the power needed, from minimum to maximum power.

Setting	O	Control knob off
High flame		Maximum capacity or aperture and electricity on
Low flame		Minimum capacity or aperture

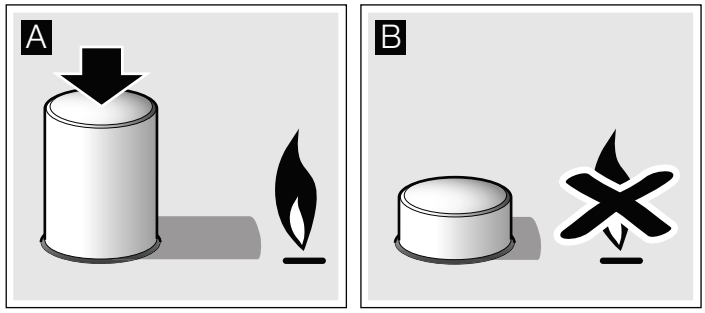
Main switch/Hob lock (Main Switch)

The hob may have a main switch to cut off the mains gas supply and switch off all the burners at the same time. This switch is very practical if there are children in the house or, if for any reason, all the burners must be switched off quickly.

To lock the hob:

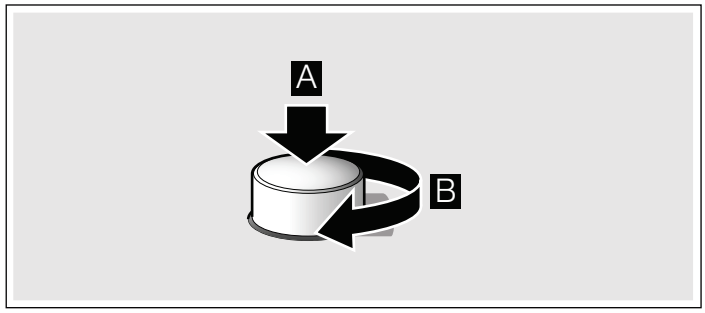
Press the main switch.

This switches off all the burners which are on. The hob is locked.



To unlock the hob:

1. Turn all the control knobs to the "off" position.
2. Press the main switch and turn it fully clockwise.



The mains gas supply is turned on. You can now use your hob normally.

Warnings

It is normal to hear a soft whistling noise while the burner is operating.

When it is first used, it is normal for the burner to give off odours. This does not pose any risk and does not indicate a malfunction. They will disappear in time.

An orange-coloured flame is normal. This is caused by the presence of dust in the atmosphere, spilt liquids, etc.

The kitchen will become hot and humid when this gas appliance is used. You must therefore ensure that the kitchen is well ventilated: Either keep the natural ventilation apertures open, or install a ventilation system (extractor hood).

Intense and prolonged use of the appliance may mean additional ventilation is required (for example, opening a window) or more effective ventilation (for example, increasing the hob's ventilation, if possible).

If the burner flames are accidentally blown out, switch off the burner operating control knob and do not try to relight it for at least one minute.

A few seconds after the burner is switched off, a sound (thud) will be produced. This is not a fault - this means that the safety device is no longer operating.

Keep the burner as clean as possible. If the ignition sparkers are dirty they will not light properly. Clean them periodically using a small non-wire brush. Bear in mind that the ignition sparkers must not suffer any serious impacts.

Cooking guidelines

Burner	Very high - High	Medium	Low
Wok burner	Boiling, steaming, griddling, toasting, paellas, Asian food (wok).	Reheating and keeping things hot: cooked and precooked dishes	
Rapid burner	Escalopes, steaks, omelettes, frying	Rice, white sauce, ragout	Steaming: fish, vegetables
Semi-rapid burner	Steamed potatoes, fresh vegetables, vegetable stews, pasta	Reheating, keeping things hot and making tasty casseroles	
Auxiliary burner	Cooking: casseroles, rice pudding, caramel	Defrosting and slow cooking: vegetables, fruit and frozen products	Melting: butter, chocolate, jelly

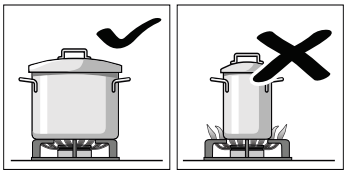
Cooking pans

Suitable pans

Burner	Minimum pan diameter	Maximum pan diameter
Wok burner	22 cm	30 cm
Rapid burner	22 cm	26 cm
Semi-rapid burner	14 cm	20 cm
Auxiliary burner	12 cm	16 cm

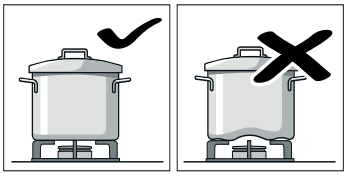
Precautions for use

The following advice is intended to help you save energy and prevent pan damage:



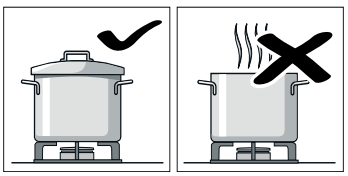
Use pans which are the right size for each burner.

Do not use small pans on large burners. The flame must not touch the sides of the pan.

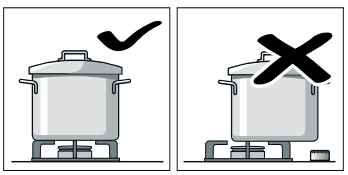


Do not use damaged pans, which do not sit evenly on the hob. Pans may tip over.

Only use pans with a thick, flat base.

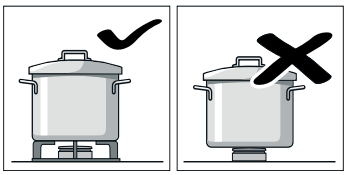


Do not cook without using a lid and make sure the lid is properly fitted. This wastes energy.



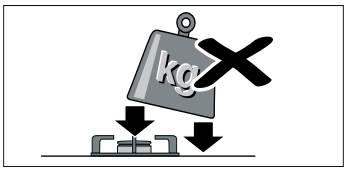
Always centre the pan over the burner, not to one side. Otherwise it could tip over.

Do not place large pans on the burners near the control knobs. These may be damaged by the very high temperatures.



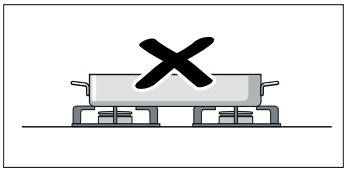
Place the pans on the pan supports, never directly on the burner.

Make sure that the pan supports and burner caps are correctly positioned before using the appliance.



Pans should be placed on the hob carefully.

Do not strike the hob and do not place excessive weight on it.



Never use two burners or heat sources to heat one single pan.

Do not use grill pans, earthenware casserole dishes, etc. for a long period of time on maximum power.

Cleaning and maintenance

Cleaning

Once the appliance is cool, use a sponge to clean it with soap and water.

After each use, clean the surface of the respective burner parts once they have cooled down. If any residue is left (baked-on food, drops of grease etc.), however little, it will become stuck to the surface and more difficult to remove later. The holes and grooves must be clean for the flame to ignite properly.

The movement of some pans may leave metal residue on the pan supports.

Clean the burners and pan supports using soapy water and scrub with a non-wire brush.

If the pan supports are fitted with rubber rests, ensure that these are also cleaned. The rests may come loose and the pan support may scratch the hob.

Always dry the burners and pan supports completely. Water droplets or damp patches on the hob at the start of cooking may damage the enamel.

After cleaning and drying the burners, make sure the burner caps are correctly positioned on the diffuser.

Caution!

- Do not use steam cleaners. This could damage the hob.
- Never use abrasive products, steel scourers, sharp implements, knives, etc. to remove bits of hardened food from the hob.
- Do not use knives, scrapers or similar implements to clean the point where the glass meets the burner trims, the metal frames or the glass/aluminium panels, if fitted.

Maintenance

Always clean off any liquid as soon as it is spilt. This will prevent food remains from sticking to the hob surface and you will save yourself any unnecessary effort.

Never slide pans across the glass surface, as you may scratch it. In addition, try not to drop heavy or sharp objects on the glass. Never strike any part of the hob.

Grains of sand that may come from cleaning fruits and vegetables will scratch the glass surface.

Melted sugar, or foods which contain a lot of sugar which may have spilt, should be cleaned off the hotplate immediately, using the glass scraper.

Trouble shooting

Sometimes certain faults detected can be easily resolved. Before calling the Technical Assistance Service, bear in mind the following advice:

Fault	Possible cause	Solution
The general electrical system is malfunctioning.	Defective fuse.	Check the fuse in the main fuse box and change it if it is damaged.
	The automatic safety switch or circuit breaker has tripped.	Check the main control panel to see if the automatic safety switch or circuit breaker has tripped.
The automatic on function does not work.	There may be food or cleaning products stuck between the ignition sparkers and the burners.	The space between the ignition sparker and the burner must be clean.
	The burners are wet.	Dry the burner caps carefully.
	The burner caps are not correctly positioned.	Check that the burner caps are correctly positioned.
	The appliance is not earthed, is poorly connected or the earthing is faulty.	Contact the electrician.
The burner flame is not uniform.	The burner components are not correctly positioned.	Ensure the components are correctly positioned.
	The grooves on the burner are dirty.	Clean the grooves on the burner.
The gas flow is not normal or there is no gas.	The gas supply is blocked via gas taps.	Open all gas taps.
	If the gas is supplied from a gas cylinder, check that this is not empty.	Change the gas cylinder.
The kitchen smells of gas.	A gas tap has been left on.	Turn off the taps.
	There may be a leak in the gas cylinder coupling.	Check that the coupling is sound.
The safety valves on one of the burners are not working.	The control knob was not held down for long enough.	Once the burner is on, hold the control knob down a few seconds longer.
	The grooves on the burner are dirty.	Clean the grooves on the burner.

Technical Assistance Service

When contacting our Technical Assistance Service, please provide the product number (E-Nr.) and production number (FD) of the appliance. This information is given on the specifications plate located on the lower section of the hob and on the label in the user manual.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB 0844 8928979
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Warranty conditions

In the unlikely event that the appliance is damaged or does not meet your expectations in terms of quality, please inform us as soon as possible. For the warranty to be valid, the appliance must not have been tampered with, or used inappropriately.

The applicable warranty conditions are those set out by the company's representative office in the country of purchase. Detailed information is available from retail outlets. Proof of purchase must be presented to obtain the benefits of the warranty.

We reserve the right to introduce changes.

Used appliances and packaging

If the symbol is shown on the specifications plate, bear in mind the following instructions:

Environmentally-friendly waste management

Unpack the appliance and dispose of the packaging by environmentally-friendly means.

The packaging of your appliance has been manufactured using only the materials which are strictly necessary to guarantee efficient protection during transport. These materials are 100% recyclable, thus reducing the environmental impact. You can also contribute to caring for the environment by following the advice below:

- Dispose of the packaging in the appropriate recycling bin.
- Before you get rid of an old appliance, make sure you disable it. Contact your local authority to find out the address of your nearest recycling centre to dispose of your appliance.
- Do not pour used oil down the sink. Collect it in a sealed container and take it to an appropriate collection point or, failing that, place it in the rubbish bin (it will end up in a controlled dump; this is probably not the best option, but it will avoid contaminating ground water)

This appliance complies with European directive 2002/96/EC on electrical and electronic equipment identified as WEEE (waste electrical and electronic equipment).

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